

sweetness & lightning



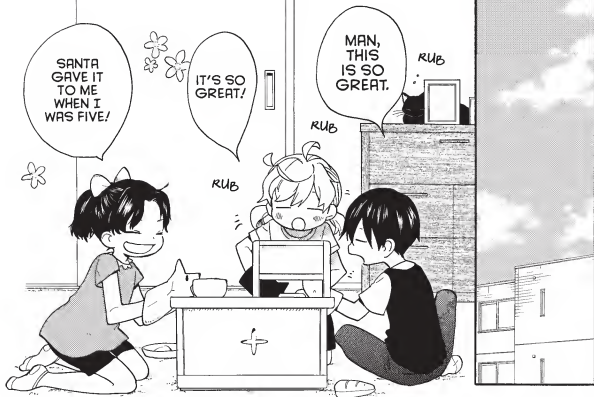
KC
KODANSHA
COMICS

CHAPTER 44
GIDO AMAGAKURE

Chapter 44 | It's Yummy! It's New! It's Fish Curry!



Gido Amagakure
Cooking Advisor: Akari Taito



Sign: Entrance Ceremony



DAD!

**A
NEW...**

'CUZ MY
DAD'S THE
NEW DAD,
YOU KNOW.

I SEE
HIM
SOMETES.

THEY
DIVORCED
WHEN I
WAS A
BABY SO
I DON'T
REALLY
REMEMBER.

WHAT
ABOUT
YOUR
OLD
DAD?

YUP.

KYOKO'S
MOM RE-
MARRIED,
RIGHT?

WHAT'S
THAT
MEAN?

Right?

I saw
it on
TV.

RE-
MAR-
RIAGE.
I'VE
HEARD
ABOUT
THAT!



MY
HOUSE...?



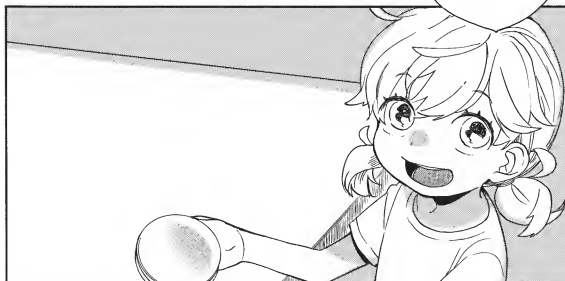
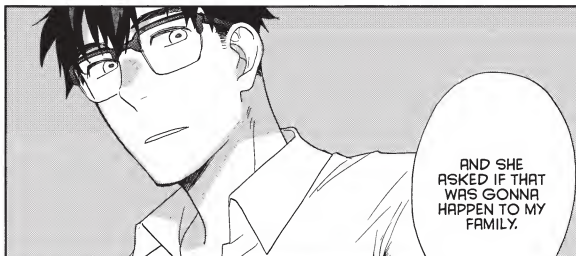
WE
PLAYED
HOUSE
WITH A
KITCHEN
SET...

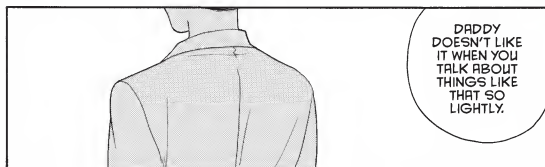
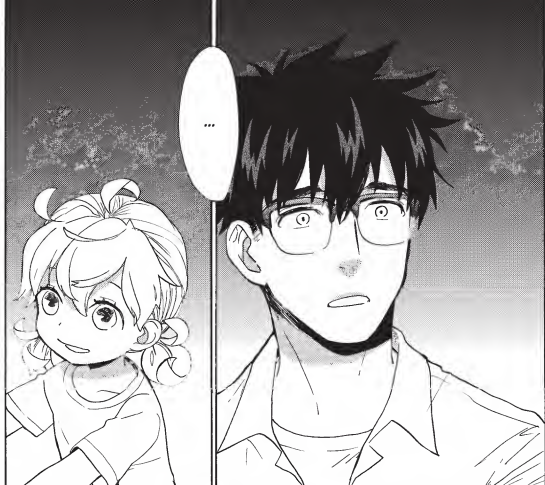
...AND
PLAYED
JUMP-
ROPE.

OH!

DID YOU
HAVE
FUN AT
NAGISA-
CHAN'S?

WHAT
DID YOU
DO?





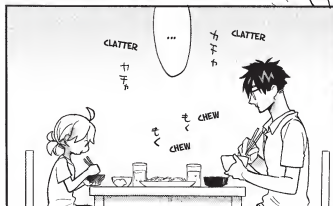


OKAY...



NO MATTER
WHAT KYOKO
TELLS YOU
ABOUT HER
FAMILY...

...THERE'S
A LOT OF
STUFF YOU
DON'T
KNOW.



CLATTER

...

CLATTER

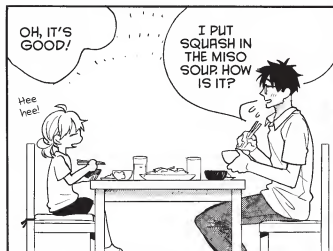
ヤチャ

カチャ

せく
せく

CHW

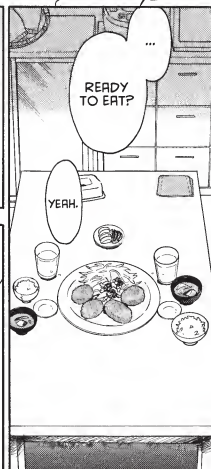
CHW



OH, IT'S
GOOD!

Hee
hee!

I PUT
SQUASH IN
THE MISO
SOUP. HOW
IS IT?

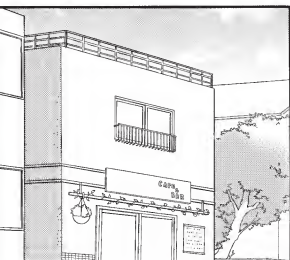
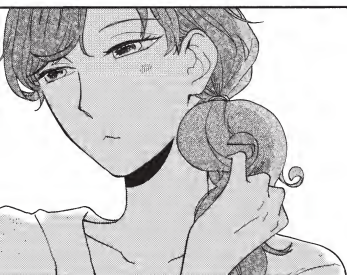


...
READY
TO EAT?

YEAH.









THAT
IT WASN'T
JUST ABOUT
KYOKO'S
FAMILY'S
PERSONAL
BUSINESS...

...IT WAS
ABOUT RE-
MARRIAGE.

SHE
COULD
TOTALLY
TELL...

Y'KNOW...



WELL
...

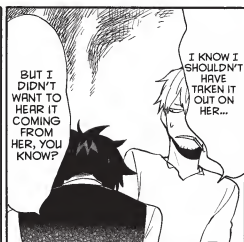
YEAH,
MAYBE
...

THAT
WAS
REALLY
CHILDISH
OF ME...



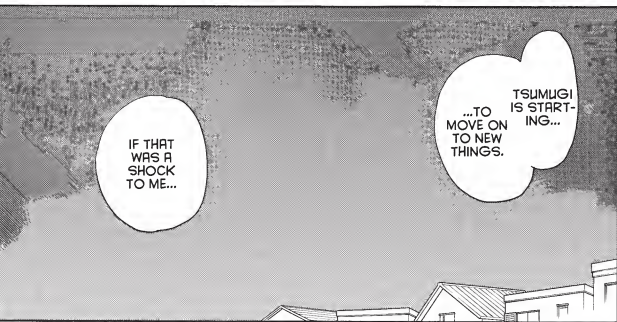
I DON'T
THINK
SHE
THOUGHT
TOO
MUCH
ABOUT
WHAT
SHE WAS
SAYING.

IT WAS
JUST
SOMETHING
THAT CAME
UP WHEN
SHE WAS
TALKING
TO HER
FRIENDS.

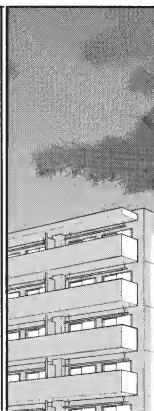
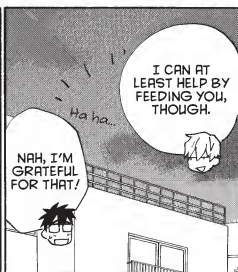


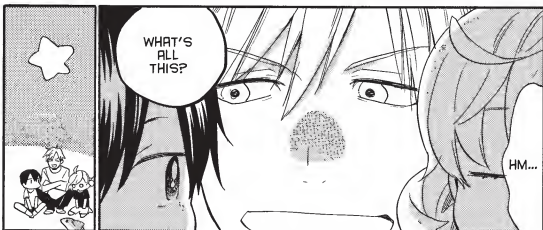
BUT I
DIDN'T
WANT TO
HEAR IT
COMING
FROM
HER, YOU
KNOW?

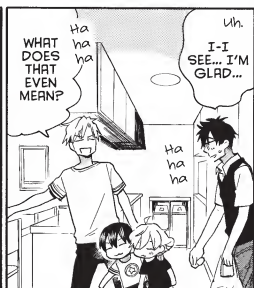
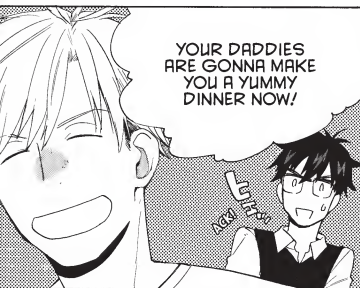
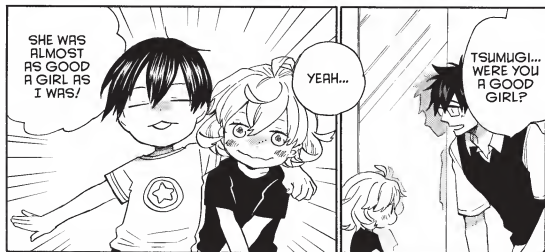
I KNOW I
SHOULDN'T
HAVE
TAKEN IT
OUT ON
HER...



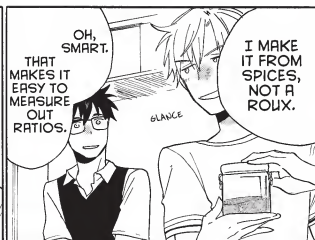












Two filets (150g)
Japanese Sea Bass

$\frac{1}{2}$ (100g) onion

$\frac{1}{4}$ Red bell pepper

$\frac{1}{2}$ tomato

1 teaspoon minced garlic

1 teaspoon minced ginger

FISH CURRY
Ingredients (For 2 People)

WOW!

A $\frac{1}{2}$ tablespoon lemon juice
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{4}$ teaspoon turmeric

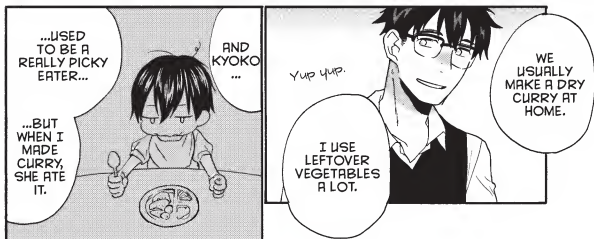
B $\frac{1}{2}$ cinnamon stick
 $\frac{1}{4}$ takanotsume pepper (extra-spicy chili pepper)

C $\frac{1}{2}$ tablespoon coriander
 $\frac{1}{2}$ teaspoon cumin
 $\frac{1}{4}$ teaspoon turmeric

D 100cc coconut milk
50cc soup (bouillon OR chicken broth)
 $\frac{1}{3}$ teaspoon salt

Okay!

TODAY WE'RE MAKING THE UZUKI HOUSEHOLD'S SPECIAL FISH CURRY.







Um...

S-SORRY...
THANK YOU.

Ha ha!



CHOP

PEEL THE TOMATOES...

...AND
CHOP THEM INTO
SMALL CUBES.

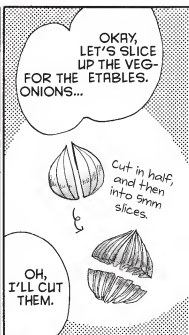


What-
ever
works
as long
as it's
easy to
eat.

BIG
STRIPS.

YOU DON'T
HAVE
TO CUT
THE BELL
PEPPER
REALLY
THIN.

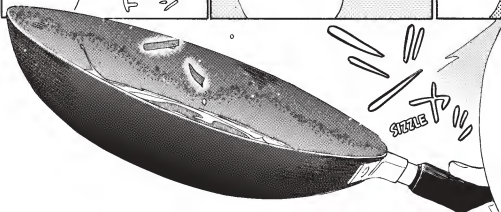
CHOP
CHOP



OKAY,
LET'S SLICE
UP THE VEG-
ETABLES.
FOR THE ONIONS...

Cut in half,
and then
into 5mm
slices.

OH,
I'LL CUT
THEM.



STIR

THEN
ADD THE
CINNAMON
STICK AND
TAKANO-
Tsume
PEPPER TO
THE PAN.

ONCE
THE SPICES
BECOME
FRAGRANT,
ADD THE
ONIONS...

...AND ONCE
THEY SOFTEN,
ADD THE BELL
PEPPER.

THEN THE
GARLIC AND
GINGER...

...AND THE
REST OF THE
SPICES!

★
That's the
coriander,
cumin, and
turmeric.

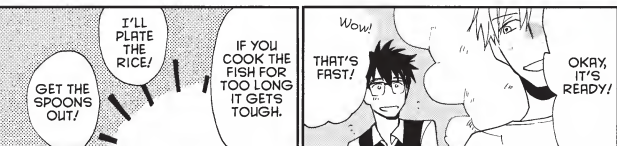
IT
SMELLS
SO
GOOD...

OH,
YOU
CAME
OVER
HERE.

IT'S
NOT
DONE
YET!





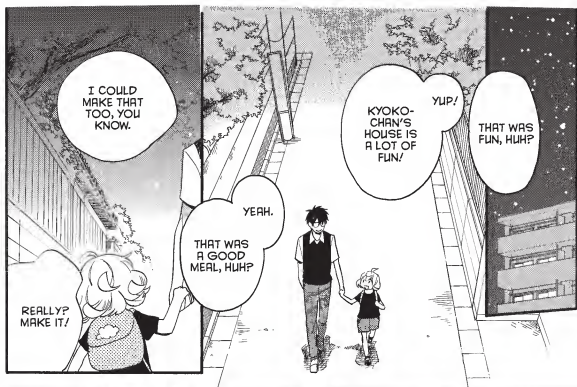


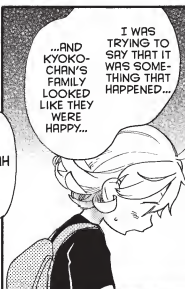




YES,
YOU'RE
RIGHT...!









TSUMUGI!

Y'KNOW
...

DADDY
STILL
REALLY
REALLY
LOVES
MOMMY!

WHOA
YOU'RE
HEAVY.



BUT
TSUMU-
GI...

...IF
YOU...



SO I'M
NOT
READY...

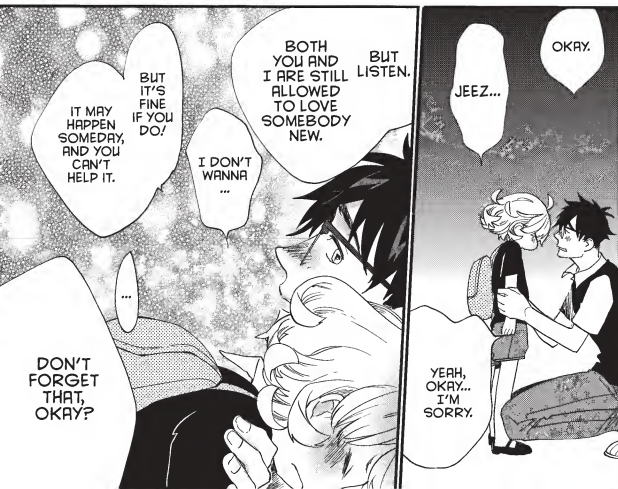
...TO THINK
ABOUT
A NEW
MOMMY
AT ALL.



NO!

I'M NOT
THINKING
ABOUT THAT,
EITHER!

I WASN'T
THINKING
ABOUT
THAT!



OKAY.

JEEZ...

BUT
LISTEN.

BOTH
YOU AND
I ARE STILL
ALLOWED
TO LOVE
SOMEBODY
NEW.

I DON'T
WANNA
...

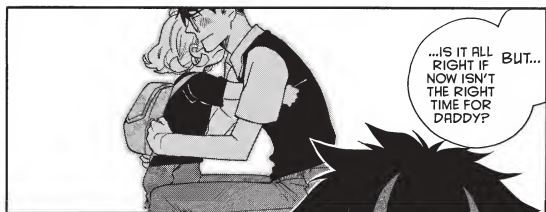
BUT
IT'S
FINE
IF YOU
DO!

IT MAY
HAPPEN
SOMEDAY,
AND YOU
CAN'T
HELP IT.

...

DON'T
FORGET
THAT,
OKAY?

YEAH,
OKAY...
I'M
SORRY.



TO BE CONTINUED...

